2: Lévi-Strauss E-5 (1938-1939)1948
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533 **Music and dance.**—Music is clearly tonal, with melodic structures easy to identify. The end of a melody is usually marked with several shrill sounds which are repeated after each coda. Music is both instrumental and choral and usually accompanies dances.

535 Dances are performed under the leadership of the chief. Men and women stamp rhythmically on the ground while turning in a circle. Usually, dancers close one nostril with the left hand to make their singing nasal. Only men perform war dances, forming one or more rows and stepping forward and backward in front of the leader. In the second phase of the dance, they attack a post, a symbolical enemy, with bows and arrows, and clubs. Most of the dances and songs are connected with hunting or seasonal ceremonies, but they may be used at any time for mere entertainment.

534 **Musical instruments.**—Flageolets have four holes and an air duct; three are usually played together, accompanied by a rhythm trumpet made of a piece of bamboo with a hollow calabash fixed to its bottom. Nose flutes (pl. 36, *top, right*) are made of two pieces of calabash glued together with wax and pierced with three holes. One hole is blown with one nostril while the other nostril is closed with the thumb; the other two holes vary the notes. Nose flutes are also played in unison. Double and treble whistles have the air duct cut in the middle of the pipe, so that they can be blown at either end. Panpipes (pl. 36, *bottom, left*) are of two kinds: the common type has five pipes; the other type consists of two or three reeds cut obliquely at the mouth-end. All pipes produce approximately the same note in the latter.

272 273 **Drinks and narcotics.**—Drinks are made with crushed manioc or maize mixed with water, or of palm fruits, especially *Mauritia* sp., *Acrocomia* sp., and *Oenocarpus distichus*. A slightly alcoholic beverage is prepared of wild pineapples mixed with water.

276 The *Nambicuara* are ardent smokers. They cultivate a tobacco with tiny leaves, which they dry between two pieces of wood, crush with their hands, and store in small calabashes. Cigarettes are rolled in special leaves and tied with grass.

MAGIC AND RELIGION

771 The *Nambicuara* believe in the existence of a diffuse power or substance which may occur in objects and in living beings. It is manifest mostly in poisons, some of which are real (see Weapons, p. 366), some purely magical. To the latter belongs the rosin of the barrigudo tree (a Bombacaceae), which is kept in tubes like the true poisons. When thrown by a special technique at an enemy, it is believed to make him swell like the trunk of the tree and die.

776 There are also dangerous spirits of the bush and of water, which may appear in the shape of an animal, especially the jaguar, or in a

252 The Cocozu do not use a barbecue; they roast their meat in the embers. The quantity of ashes they swallow with the roast is considerable.

[Plates p. 230.]

[231] The Tagnani and Tawite build a characteristic type of barbecue. They set up four stakes which they connect with four crosspieces; between these they place two sticks to hold the pieces of meat.

[Fig. 23]

●[272] They drink honey mixed with water (hydromel). They like 262 young bees, which they eat with the honey and wax.

They do not allow the maize to ripen, but eat it roasted when still green. Manioc is subjected to the same process, or it is used in 252 grated form to make cakes [beiju].

They press the gratings with embira cord and prepare very white pellets with the starch. To make the cakes, they open a cavity in the hot ashes of the fire and deposit in it a pellet of manioc dough which they smooth out with some piece of wood and with their hands. Then they cover it with ashes and embers; after a period of time which we do not know how they estimate, they uncover a large, roasted, sweet-smelling cake, somewhat sour, but which would be rather pleasant if it were not so covered with ashes and if it had not been prepared by such an unclean process...

[262 824] Green mangaba, (1) no sooner seen, is immediately plucked

1. Fruit of the mangabeira (Hancornia speciosa). (Ed.)

and placed in the embers. When roasted, it turns tender and pleasing to the taste.

From bacaba palm nuts the Tawite make a purplish mush [262] (uidniarê) which tastes like green leaves and which they relish. In order to prepare this uid-niarê, they pound the fruit of the palm and place it in water over the fire. This is actually a decoction.

273 We did not have an opportunity to observe the preparation of any fermented liquids. Yet the Indians make alcoholic beverages by

7:Roquette-Pinto--58A E-4, 5 (no date)1938 SP17 Nambicuara SP17
(ca. 1912)

Fig. 63. Fire sticks protected against the rain.